

D1 4. The meat product claimed in claim 11, wherein the lipids have a fatty-acid composition (%) comprising myristic acid, 0.5-1.5; myristoleic acid, 0 - 0.2; pentadecanoic acid, 0; palmitic acid, 13.0 - 22.0; palmitoleic acid, 1.5 - 2.5; heptadecanoic acid, 0 - 0.3; heptadecenoic acid, 0 - 0.3; stearic acid, 5.0 - 9.0; oleic acid, 24.0 - 60.0; linoleic acid, 9.0 - 45.0; linolenic acid, 0.2 - 6.0, arachidic acid, 0.1 - 1.0; icosenoic acid, 0.2 - 1.0; and arachidonic acid, 0 - 0.2.

D2 7. The meat product claimed in any one of claims 3, 4, and 11, wherein the meat product is selected from the group consisting of pork sausage, Wiener sausage, Frankfurt sausage, Bologna sausage, loaves, hams, bacon, corned beef, hamburger steak, meat balls, Gyoza and Shumai meats, fresh sausages, bratwursts, ground meat, and seasoned meat.

D3 10. The method claimed in one of claims 12 or 13, wherein the meat products are selected from the group consisting of pork sausage, Wiener sausage, Frankfurt sausage, Bologna sausage, loaves, hams, bacon, corned beef, hamburger steak, meat balls, Gyoza and Shumai meats, fresh sausages, bratwursts, ground meat, and seasoned meat.

D4 11. A meat product containing as lipids approximately the same content of vegetable oil and animal fat, said meat product comprising:

E4 (a) a fat content of less than half of that present in conventional meat products, and

(b) 8 to 10g of soy protein isolate per 100g of meat product, wherein the meat product possesses a plasma-cholesterol-suppressing property.

D3

12. A method for suppressing plasma-cholesterol levels in man, comprising administering a meat product as claimed in claim 11 to man.

13. A method for suppressing plasma-cholesterol levels in man, comprising administering a meat product as claimed in claim 3 to man.

Subj 16. The meat product claimed in claim 11, wherein the meat product is sausage, and the fat content is less than 12.4 g per 100 g of sausage.

D4

17. The meat product claimed in claim 11, wherein the meat product is hamburger steak, and the fat content is less than 7.6 g based on 100 g of hamburger steak.

REMARKS

This is in response to the Office Action that was mailed on September 21, 2000. The recitation of original claim 2 has been incorporated into